

Abstract of the Disclosure:

The invention proposes replacing the sugar partially or completely by erythritol and/or xylitol in baking mixtures or doughs for non-perishable baked goods made from flours and/or
5 starches, which baked goods are deformed after the baking step in the still plastic state or in the state which has become plastic again by reheating, for example by wrapping, rolling, pressing, stamping, embossing, bending, folding or deep-drawing, the content of erythritol and/or xylitol when the
10 sugar is completely replaced being from 12 to 55% by weight, in particular from 13 to 50% by weight, based on flour and/or starch.